

Title (en)

SIMULTANEOUS HYDROLYSIS OF STARCH AND FLAVOR ENCAPSULATION DURING EXTRUSION

Title (de)

GLEICHZEITIGE HYDROLYSE VON STÄRKE UND AROMAEINKAPSELUNG WÄHREND DER EXTRUSION

Title (fr)

HYDROLYSE SIMULTANÉE D'AMIDON ET D'ENCAPSULATION D'ARÔME PENDANT L'EXTRUSION

Publication

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Application

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Abstract (en)

[origin: WO2023006648A1] The present invention relates to a method for producing an extruded particle comprising an encapsulated flavor oil, comprising the steps of providing a raw material composition comprising starch, water, flavor oil, and an enzyme capable of hydrolyzing starch, and extruding the mixture to form an extruded particle comprising an encapsulated flavor oil. The present invention further relates to an extruded particle obtained by the method according to the invention.

IPC 8 full level

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